



## SMALL PLATES

### PATATAS BRAVAS 9

*crispy potatoes, pimenton, tomato gastrique, garlic aioli*

### GARLIC SHRIMP 11

*garlic infused olive oil, fresno chile, lemon*

### KALE SALAD (N) (V) 16

*red quinoa, asparagus, radish, breadcrumb, cashew-Caesar dressing*

### VITAMIN C SALAD (N) 10

*mixed greens, citrus, candied almonds, goat cheese*

*sherry-mustard vinaigrette*

### BURRATA (N) 16

*beets, shaved fennel, pistachios, balsamic, grilled country bread*

## PIZZA

### MARGHERITA 16

*house pulled mozzarella, tomato, basil*

### GUANCIA 18

*kalamata olives, guanciale, garlic, housemade mozzarella, parmesan*

### BIANCOVERDE 18

*housemade ricotta, fontina, parmesan, basil pesto, arugula*

### ITALIAN STALLION 18

*hot sopresatta, red onion, pepperoncini, mozzarella,*

*Pt. Reyes blue cheese*

### VEGAN SICILIAN (V) 16

*kalamata olives, garlic, fennel, arugula*

## KIDS MENU

### CHEESE PIZZA 10

### PASTA choice of red sauce

*or butter & cheese 7*

**CHICKEN LITTLE** *roasted chicken breast and vegetables 8*

**GRILLED CHEESE** *with fries 7*

**CHEESEBURGER** *with fries 10*

## SANDWICHES AND ENTREES

### FRIED CHICKEN SANDWICH 14

*pickles, savoy cabbage slaw, hot sauce*

### BANH MI 15

*roasted pork belly, daikon-carrot slaw, cilantro, cucumber, jalapeño, chili mayo*

### PHILLY CHEESESTEAK 16

*shaved Creekstone beef, Wiz, onions*

### IMPOSSIBLE REUBEN (N) (V) 16

*sauerkraut, griddled onions, sourdough, vegan 1000 island dressing*

### SALMON TOAST 16

*cold smoked salmon, crème fraîche, dill, red onion, capers*

### H&L DOUBLE CHEDDAR BURGER 16

*two grilled patties, special sauce, shaved iceberg and onions on a sesame seed bun*

*add bacon \$2 • egg \$1.5 • avocado \$3 • Fresno chili \$1.5*

### RIGATONI BOLOGNESE 20

*mezze rigatoni, fennel sausage ragout, ricotta, basil*

*impossible meat substitute (V) +2*

### CREEKSTONE FARMS SHORTRIB 28

*red wine braised shortrib, horseradish whipped potatoes,*

*braised cippolini onions, au poivre sauce*

## >> Chef Galice Ryan

*Sales Tax will be added to the price of all food and beverage items served.*

*A 2.5% Kitchen Equity Share has been added to all checks*

*Parties of 8 or more will be on one check and charged 18% gratuity plus tax.*

*Separate checks can not be accommodated but we will gladly process up to 3 forms of payment*

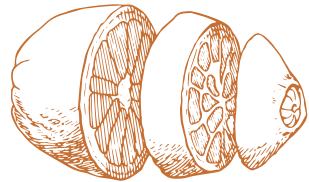
*\* Served raw or undercooked or contains raw or undercooked ingredients.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs*

*may increase your risk of foodborne illness.*

**V - VEGAN    N - CONTAINS NUTS**

## LUNCH COCKTAILS



- THE OLD RAZZLE DAZZLE** *Tito's Vodka, raspberry, pineapple, ginger, lime* 13
- BLUSHING LUMBERJACK** *Bourbon, blackberry, brown sugar, banana* 13
- LA LUNA** *Gin, creme de Cassis, fennel, luxardo, lime, egg white* 14
- PINK 182** *gin, green chartreuse, strawberry, elderflower, lemon* 13
- COCHILOCO** *mezcal, prickly pear, tamarind, agave, spice rim* 13
- DAISY MILLER** *vodka, kumquats, basil, lemon, combier* 12
- H&L OLD FASHIONED** 13
- GIN & PASSIONFRUIT TONIC** 11
- MAN OF HONOR** *scotch, vermouth, cherry morlacco, orange bitters* 13

## RED & WHITE WINES

- ROSÉ** *Finca Nueva* 9/38
- DRY HOPPED PETNAT** *Field Recordings* 13/55
- SPARKLING** *Bouvet* 11/45
- SPARKLING** *Domaine Bousquet* 15/62
- ALBARIÑO** *Abadía De San Campio* 10/42
- CHARDONNAY** *Stoller Family Estate* 12/52
- CHARDONNAY** *Santa Barbara* 15/62
- PINOT GRIS** *Spitz and Fils* 12/52
- SAUVIGNON BLANC** *Mason Cellars* 10/42
- BEAUJOLAIS VILLAGE** *Jean Foillard* 14/52
- PINOT NOIR** *Devil's Corner* 11/46
- RED BURGUNDY** *Regis Bouvier* 18/80
- CARIGNAN BLEND** *LIOCO* 12/52
- BARBARESCO** *Riva Leone* 11/42
- CABERNET SAUVIGNON** *Glenelly* 10/42
- CABERNET SAUVIGNON** *Mira* 16/64

## BEER SELECTION *See Server for Draft Beer Selection*

### CANNED BEERS

- PACIFICO** 4.5
- BOOKOO IPA** *Mother Earth* 5.5
- MOOSE DROOL BROWN ALE** *Big Sky Brewing* 5.5
- MONTUCKY COLD SNACKS** 4.5
- DALE'S PALE ALE** 5.5

## LOOK-A-LIKES *Non-Alcoholic Beverages*

- TAMARIND AGAVE SPRITZ** 4
- SEASONAL SHRUB** 4.25
- PELEGRINO** 4
- MEXICAN COKE** 4.5
- HOUSE-MADE GINGER BEER** 4.25
- LAGUNITAS HOP WATER** 4.5